



Locals Choice Wine Club

March 2018 Tasting Notes

www.localstastingroom.com
707.857.4900

MAIL

p.o. box 124
geyserville, california 95441

PHONE

707.857.4900

FAX

707.857.1885

WEB

www.localstastingroom.com

EMAIL

yummy@tastelocalwines.com

Hello to all our Locals Choice Club members,

By the time you receive your wines this quarter it will be Spring and grape buds will be busting out all over in the vineyards. Birds will be singing, flowers will be blooming and we will be coming out of hibernation and ready to enjoy the season. Worms begin to emerge from the earth. In fact the March full moon is referred to as the Full Worm Moon for this reason. Increasing sunlight is what triggers birds to sing. It is time to start gardens and sow seeds. And it is time to drink good wine...outdoors!

The first day of spring is marked by the spring equinox, which falls on March 19 or 20 every year. This date signals spring's beginning in the Northern Hemisphere (whereas it announces fall's arrival in the Southern Hemisphere). The equinox happens at the same moment worldwide, even if our clock times reflect a different time zone.

Weather scientists divide the year into quarters to make it easier to compare seasonal and monthly statistics from one year to the next. The meteorological seasons are based on annual temperature cycles rather than on the position of Earth in relation to the Sun, and they more closely follow the Gregorian calendar. According to my friend Google this is a time to read Shakespeare to each other, drink wine and celebrate the season.

We have some wonderful wines to share with you as always. The 2014 Parmesan Pinot Noir from the Sonoma Coast Appellation is a beauty. A recent Double Gold Medal winner in the 2018 American Fine Wine Competition, this wine brings you aromas of fresh red cherries mingled with fragrant dried herbs and rose petals, while on the palate a medley of stewed redcurrants and red cherries beckon. Allspice, leather, liquorice, star anise, white pepper, cedar and baked prunes round out the palate. This youthful, elegant wine has soft velvety tannins and a lingering finish. Tom Parmesan, Owner and Winemaker recommends these food pairings of roast chicken, truffle mac and cheese, grilled salmon, lamb curry, mushroom soup, braised duck breast and beef bourguignon. If you try any of them be sure to send us a picture and we will add them to our [Facebook](#) and [Instagram](#) pages.

Next up is the 2013 Peterson "La Stupenda" Barbera – Tollini Vineyard Redwood Valley/ Mendocino.

This wine exudes aromas of dark ripe fruit and spice. Powerful, intense and delicious, the 2013 "La Stupenda" Barbera is the fifth vintage from this small block at the Tollini



Vineyard "Granddads Ranch" in the heart of Mendocino County's Redwood Valley. As both a 100% varietal and vineyard wine, it showcases what this grape is capable of when grown in the right location. The wine hits the high notes with a power worthy of its name. Drinking this wine with any appropriate meal may inspire you to write your own libretto. Pair it with a Pasta Bolognese or a Smoked Brisket and you will be in heaven.

For those of you who have selected our Pinks and Whites club, you will be receiving the newly released Parmesan Rosé and the 2016 Peterson "3V" a Vernaccia, Vermentino, Verdelho blend. Both are amazing spring wines.

I can't wait to hear what you think of these selections so please do let us know and remember...there is always more where those came from so make note of your follow up benefits below. I hope you have been enjoying our Tasting Tuesday video series with Patrick as your host. Here is a link in case you have not had a chance to take a look. <http://localstastingroom.com/tasting-tuesdays-patrick/>

As always be sure to mark your calendars to take advantage of both your one dollar shipping window which runs from April 23rd, 2018 to through April 30th, 2018 and your 45 day follow up discount which is good until April 18th, 2018. The minimum order for dollar shipping is one case of wine and the maximum is 3 cases. This offer is for new orders only and excludes Alaska and Hawaii.

Remember, "Spring is nature's way of saying lets Party" so time to oblige.

Cheers,

Carolyn and the team at Locals

Locals Choice Reds Only Club Selections

**2015 Parmesan Pinot Noir
Sonoma Coast**

Retail \$45.00, Club Price \$38.25
Follow-up \$36.00

**2013 Peterson "La Stupenda" Barbera
Redwood Valley, Mendocino Co.**

Retail \$19.00, Club Price \$16.15
Follow-up \$15.20

Locals Choice Red and White Club

**2015 Parmesan Pinot Noir
Sonoma Coast**

Retail \$45.00, Club Price \$38.25
Follow-up \$36.00

**2016 Peterson "3V", Vernaccia, Vermentino, Verdelho
Bradford Mountain, Dry Creek Valley**

Retail \$28.00, Club Price \$23.80
Follow-up \$22.40

Locals Choice Pinks and Whites Club

**2016 Peterson "3V", Vernaccia, Vermentino, Verdelho
Bradford Mountain, Dry Creek Valley**

Retail \$28.00, Club Price \$23.80
Follow-up \$22.40

**2017 Parmesan Rosé
Sonoma Co.**

Retail \$25.00, Club Price \$21.25
Follow-up \$20.00

Locals is open Everyday from 11am to 6pm.

We always enjoy hearing from you. 707-857-4900

Drop us a line at: Box 124, Geyserville, CA 95441.

Or email us at: yummy@tastelocalwines.com.